

DINNER



MENU

Starters

<i>gf (v)</i> Marinated Kalamati olives	3.25
<i>gf (v)</i> Sweet chilli roast cashews	3.75
Artisan breads with balsamic syrup & olive oil, wood roast garlic & rosemary, tapenade	4.95
<i>(v)</i> Cream of cauliflower soup served with a cheese scone topped with Welsh rarebit	6.50
Chicken liver & cognac parfait, red onion marmalade, toasted brioche	6.75
Our own whiskey cured hot smoked salmon, gingerbread crust, beetroot & dill puree	7.50
<i>gf</i> Crispy salt & pepper squid with oriental dipping sauce	7.50
<i>(v)</i> Warm stilton cheesecake on walnut crust with pickled pear	7.25
<i>gf</i> Cornish crab & crayfish cocktail with avocado, mango & lime dressing	7.50
<i>(v)</i> Baked Camembert, wood smoked garlic with sourdough dipping sticks. For 2 to share	12.50
<i>gf (v)</i> Beetroot arancini with goats cheese on rocket with lemon & roasted pinenuts	7.25/13.50
<i>gf</i> Smoked haddock & salmon fish cake on buttered baby spinach, poached egg & hollandaise	7.25/13.50
<i>gf</i> Home smoked spare ribs with grain mustard & honey glaze, shaved fennel & apple slaw	7.50/14.00

Mains

<i>gf</i> Coq au vin on parsley mash with red wine, smoked bacon & mushrooms served with haricot vert	15.50
<i>gf</i> Slow roast Italian porchetta with garlic & rosemary potatoes, red cabbage & caramelised apples	17.50
<i>gf</i> Luxury fish pie, chunks of white & smoked fish, king prawns & topped with cheesy mash	15.50
<i>gf</i> Pan roast catch of the day on olive mash with chorizo & mussel ragout, spinach & tapenade	18.50
<i>gf (v)</i> Wood roast pumpkin & chestnut gnocchi with crispy sage, Dolcelatte & baby spinach	14.50
<i>(v)</i> Mrs Kirkham's Lancashire cheese & onion pie, pear & ginger chutney, watercress salad	14.50
<i>gf</i> Roast rump of lamb with lavender & honey glaze on creamed parsnip, fondant potato & winter greens	19.50
Fresh haddock fillet in a light beer batter with hand cut chips, mint pea puree & tartare sauce	15.50
<i>gf</i> Chargrilled steak with roast cherry vine tomatoes & French fries	10oz Sirloin 21.50
served with either buttered baby spinach or a leafy green salad	6oz Fillet 24.95

We are open for traditional Sunday lunch every Sunday 12 – 2.30 pm

1 Course 14.95, 2 Courses 18.50, 3 Courses 21.50

DINNER



MENU

Sides

<i>gf(v)</i> Hand cut chips, smoked garlic mayonnaise	3.50	<i>gf(v)</i> Diane sauce	2.50
<i>gf(v)</i> French fries, smoked garlic mayonnaise	3.50	<i>(v)</i> Onion rings	3.50
<i>gf(v)</i> Garlic & rosemary sauté potatoes	4.50	<i>gf(v)</i> Buttered baby spinach	4.00
<i>gf(v)</i> Dressed mixed salad	4.00	<i>(v)</i> Cauliflower cheese	4.50

Puddings all 6.50

Dark chocolate & Cointreau mousse, spiced kumquats, pouring cream

Treacle, lemon & walnut tart, vanilla bean ice cream

Cinnamon spiced buttermilk waffles, banana, brown butter sauce & honeycomb ice cream

Orange blossom panacotta, pomegranate syrup & shortbread

gf Warm almond & polenta cake, pear poached in red wine, Greek yoghurt

Dark chocolate & orange bread & butter pudding with Seville orange glaze & clotted cream

gf Affogato 6.95

Vanilla ice cream laced with amaretto, topped with espresso & served with a ricciarelli biscuit

(v) Artisan cheeseboard 8.75

Colston Basset stilton, Mrs Kirkham's Lancashire, Golden Cross goats cheese & Camembert served with a selection of savoury biscuits, candied walnuts, quince jelly, celery & grapes

Stickies & Port

Maury Grenache Noir France	100ml	7.25	500ml Bottle	32.50
Beaumes de Venise France	100ml	7.25	500ml Bottle	32.50
Warre's Finest Reserve Ruby	50ml	5.80	750ml Bottle	35.50
Warre's Otima 10 year old Tawny	50ml	7.50	500ml Bottle	45.00